

“ A users guide for great coffee”

TIPS AND CARE INSTRUCTION

WHEN USING ANY ELECTRICAL APPLIANCE, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED. PLEASE READ ALL INSTRUCTIONS CAREFULLY.

1. Remove the lid at the top (Fig. 1) and ensure the bean chamber is empty and clean. The top chamber will store up to 1/4 pound of coffee. To ensure freshness, do not store coffee in chamber for long periods of time.
2. Fill the coffee beans into the bean chamber (Fig. 1) with quality coffee. The 4oz. capacity will equal about 18 cups of **drip-style** coffee.
Note: Espresso and other dark roasts may weigh less by volume.
3. Plug the cord into a 110 AC outlet. **Note:** The system is controlled by a computer chip. The area under the portion timer will feel warm to the touch when plugged in. This is normal.
4. The grind size setting (Fig. 4) will be found on the left side of the unit. It contains a numbered progression of 18 settings from fine to coarse. Rotate the wheel to match your grind selection. The top 4 coarse settings are for **percolator** and **coffee press**. The medium 6 settings are used for **electric Auto-drip (flat brew basket) method**. The medium fine setting is used for **cone-style electric drip** machines and **stove top espresso pots**. Use the finest 4 settings for **electric pump espresso machines**. Your choice of water, brewing method, type of roast and quality of beans will all affect the taste of the coffee. **Note:** The **PA-BURR** grinder is not designed to grind very fine coffee and may not be suitable with some **Piston style Espresso machines**.
5. **Please Note:** Some roasters produce a very oily beans that can jam and clog almost any grinder. If you prefer to use dark oily bean you must remove the burrs and clean them with a brush and soft cloth daily. Oily roasts can cause coffee grinds to stick to the sides of the chamber and the oil to coat the burrs, so daily maintenance is essential for proper operation. The grinding wheel area can be cleaned by unlocking the

P.2 Household use only, Recommended use with Automatic drip and electric espresso machines. Not intended for extra fine machine use. For questions regarding the use and operation of this unit, please contact EG&H at 800-927-0277 or email customer service at lapavoni@erols.com

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5. **burr wheel.** Turn the wheel clockwise and lift up to remove. Make sure to lock the grinding wheel securely before using again. Dust out the coffee chute with a small soft brush or pipe cleaner to improve performance of the unit.
6. Place the storage chamber (Fig. 6) with the cover in position into the unit and make sure it snaps securely. Fine coffee grinds can leak out of the edge of the chamber if the unit has been damaged, not replaced correctly or if used at very high elevation.
7. Set the timer (Fig. 2) for how many cups you wish to brew and adjust the grind size setting (Fig. 4). You may wish to add more coffee if your brewing unit operates at a temperature below the industry standard of 180degrees.
8. Push the activator button (Fig. 3) to start the grinder. The coffee grinder will switch off automatically when it reaches the desired amount. **Note:** If you wish to end the cycle early, press the activator button (Fig. 3) again.
9. Remove the coffee from the storage container (Fig. 6) and **ENJOY** the rich taste of fresh coffee!

Description of Parts

